

2011 WorldSkills Australia School/College Food & Beverage Competition FBS11/2 Pre-Competition Information

PREAMBLE

This competition will be based on your Preparation of Service Assessment (Unit THHBFB – NSW TAFE Module Number 6642B)

The following event is to be conducted in conjunction with normal class assessment.

Recommended Texts are 'The Food Service Notes' and 'The Professional Waiter' by "Howard & Puckeridge"

SKILLS LIST AND MARKING SUMMARY

Outlined below is the skill area competitors will be assessed in during the competition.

Also listed is the percentage weighting aligned to each task area:

- | | |
|-----------------------------------|-----|
| - Personal Presentation | 20% |
| - Napkin Folding | 15% |
| - Table Cloth Laying and Changing | 20% |
| - Mise En Place | 20% |
| - Table Setup | 25% |

Students should also be assessed on their timing and adherence to OH&S Principles.

UNIFORM

College/School Uniform must be worn.

A name badge should be worn at all times.

TOOLS & EQUIPMENT

All equipment will be supplied by the College/School.

The following equipment is required for each student: Most of the equipment is standard stock available for class. Non standard stock will need to be ordered prior to the competition.

STANDARD

- 1 dining table for four
- 4 table cloths (appropriate to sizing of table)
- 5 napkins
- service trays
- paper ware – doilies, tray liners etc.
- tea towels
- service cloths
- crockery glass ware and cutlery, appropriate for table setting

NON STANDARD

- cutting board and knife
- butter – 250g per four students

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OH&S Requirements

Electrical Equipment test & tag - Organisers and Competitors - Only 240V & 415v electrical equipment that has been tested by a competent person and has a current test tag attached shall be allowed to be used in the competitions

Demonstrate Good Housekeeping - Organisers and Competitors are required to properly manage their workplace, including minimising waste, preventing unavoidable power/gas consumption and effectively using materials and tools.

Safe Work Method Statement - Competitors must complete a Safe Work Method Statement in preparation to compete in the competition. Completed Safe Work Method Statements must be submitted to the Chief Judge prior to the start of the competition. No competitor will be allowed to compete in the competition unless a Safe Work Method Statement has been completed.

Electrical Procedures - Organisers and Competitors involved in any electrical activities associated with the competitions are required to use a safe system of work. This shall include following the WorldSkills Australia Electrical procedure and completing an Electrical Risk Assessment prior to competition.

Safety Checklist

The Safety Checklists are to be completed by the Chief Judge in each category prior to commencing the competitions each day

The Safety Checklists will help you maintain a safe working environment
Workers includes all persons associated with the competition work areas